ELECTRIC CONVECTION WALL OVEN

USER'S GUIDE

TABLE OF CONTENTS

Welcome 1
Safety Instructions 2-3
Controls at a Glance 4-6
- Function Pads 4-5
- Setting the Clock 5
- Setting the Timers 5
- Oven Light 5
- Oven Control Lockout 6

Oven Operation 7-11
- Baking, Roasting and Convection Cooking 7
- Oven Vent and Oven Fans 7
- Oven Racks and Positions 8
- Broiling 9
- Clock Controlled Oven Operations 10-11

Care and Cleaning 12-15
- Self-Clean Oven 12-13
- Cleaning Chart 14-15

Maintenance 15
Before You Call for Service 16-17
If You Need Service 18
Warranty 19

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE

MAYTAG®

Welcome

Congratulations on your choice of a Maytag double electric wall oven. Your complete satisfaction is very important to us.

Read this user's guide carefully. It is intended to help you operate and maintain your new wall oven.

In addition, you will find a booklet entitled ***"Cooking Made Simple."*** It contains information on selecting bakeware and provides baking, roasting and broiling tips.

Save time and money. Check the "Before You Call" section of this guide. It lists causes of minor operating problems that you can correct yourself.

However, should you need service, it is helpful to have the model and serial numbers available. This information can be found on the data plate located on the oven front frame.

These numbers are also on the Product Registration card that came with your appliance. Before sending in this card, record these numbers along with the purchase date below.

Model Number

— — — — — — — — — —

Serial Number

— — — — — — — — — —

Date of Purchase

_____

IMPORTANT: Keep this guide and the sales receipt in a safe place for future reference. Proof of original purchase date is needed for warranty service.

If you have questions, write us (include your model number and phone number) or call:

Maytag Appliances Sales Company
Attn: CAIR® Center
P.O. Box 2370
Cleveland, TN 37320-2370
1-800-688-9900 (USA)
1-800-688-2002 (CANADA)
1-800-688-2080 (U.S. TTY for deaf, hearing impaired or speech impaired)
(Mon. - Fri., 8 am-8 pm Eastern Time)
Internet: http://www.maytag.com

For service information, see page 18.

Note:

- *In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.*

IMPORTANT SAFETY INSTRUCTIONS

The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

Installation and Repair

- Have your appliance installed and properly grounded by a qualified installer according to the installation instructions.
- To ensure proper operation and avoid possible injury or damage to unit do not attempt to adjust repair, service, or replace any part of your appliance unless it is specifically recommended in this book. All of the servicing should be referred to a qualified installer or servicer.

To Prevent Fire or Smoke Damage

- Be sure all packing materials are removed from the appliance before operating it.
- Keep area around appliance clear and free from combustible materials. Flammable materials should not be stored in an oven.
- Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.
- To prevent grease fires, do not let cooking grease or other flammable materials accumulate in or near the appliance.
- Do not use the oven as a storage area for food or cooking utensils.
- Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be flammable. Avoid their use or storage near the oven.

In Case of Fire

- Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.
  1. Turn off appliance to avoid spreading the flame.
  2. **NEVER** pick up or move a flaming pan.
  3. Smother fire or flame by closing the oven door.

Child Safety

- **NEVER** leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance as they could be injured or burned.
- Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.
- ***CAUTION:*** **NEVER** store items of interest to children in cabinets above an appliance. Children climbing on the appliance or on the appliance door to reach items could be seriously injured.

About Your Appliance

- To prevent potential hazard to the user and damage to the appliance, do not use appliance to heat or warm a room.
- Do not obstruct the flow of air by blocking the oven vent.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN. Heating elements may be hot even though they are dark in color. Interior surfaces of any oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are: oven vent openings and surfaces near these openings, oven doors, windows of oven doors.
- ***CAUTION:*** **NEVER** use an appliance as a step to reach cabinets above. Misuse of appliance doors, such as stepping, leaning or sitting on the door, may result in possible tipping of the appliance, breakage of door, and serious injuries.
- Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.
- A fan should be heard during some bake, convect bake, and all broil and cleaning operations. If you do not hear the fan, call an authorized servicer.
- **NEVER** use aluminum foil to cover an oven rack or oven bottom. Misuse could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide. Do not allow aluminum foil to contact heating element.

IMPORTANT SAFETY INSTRUCTIONS (continued) . . .

Cooking Safety

- **NEVER** heat an unopened food container in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.
- Use dry, sturdy potholders. Damp potholders may cause burns from steam. Dish towels or other substitutes should never be used as potholders because they can trail across hot elements and ignite or get caught on appliance parts.
- **NEVER** wear loose fitting or long hanging-sleeved apparel while cooking. Clothing may ignite and cause burns if garment comes in contact with heating elements.
- Always place oven racks in the desired positions while oven is cool. If a rack must be moved while hot, use a dry potholder. Do not let potholder contact hot element in oven.
- Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.
- **PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- Always turn off all controls when cooking is completed.

Utensil Safety

- Follow the manufacturer's directions when using oven cooking bags.
- This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this guide can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.
- Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for oven service without breaking due to the sudden change in temperature. Follow utensil manufacturer's instructions when using glass.

Cleaning Safety

- Turn off all controls and wait for appliance parts to cool before touching or cleaning. Clean with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.
- Clean only parts listed in this guide.

Self-Clean Oven

- Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do not use oven cleaners or oven liners of any kind in or around any part of the self-clean oven.
- Before self-cleaning the oven, remove broiler pan, oven racks and other utensils, and wipe off excessive spillovers to prevent excessive smoke or flare ups.
- ***CAUTION:*** **NEVER** leave food or cooking utensils, etc. in the oven during the self-clean cycle.

Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

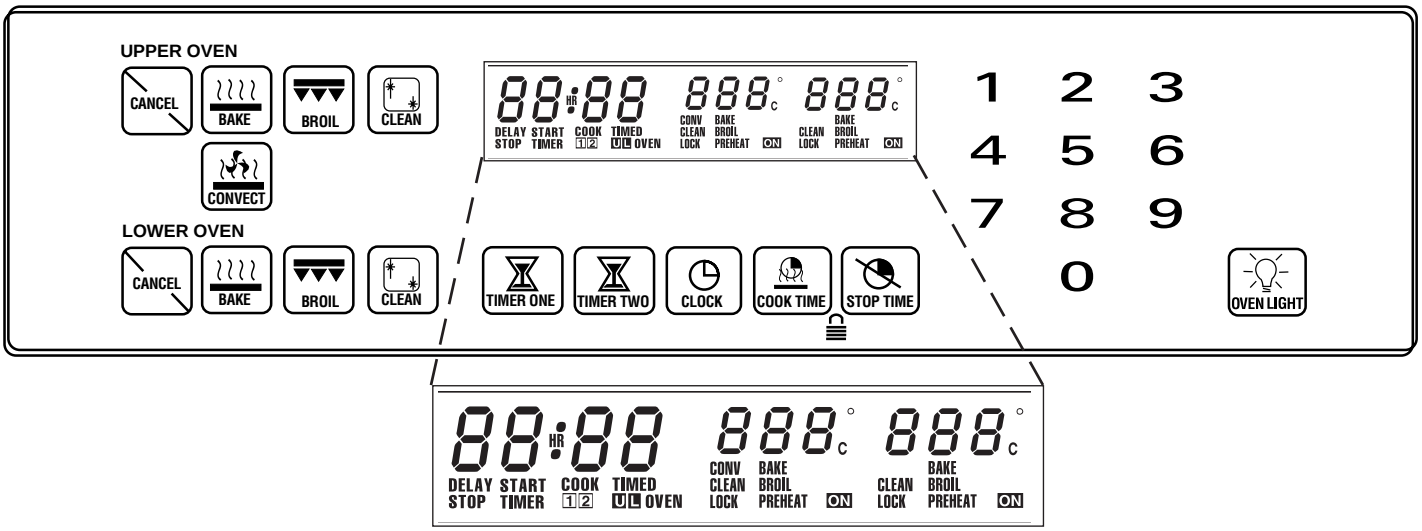
Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors by opening the windows and/or door in the room where the appliance is located during the self-clean cycle.

IMPORTANT NOTICE REGARDING PET BIRDS: Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

Save These Instructions for Future Reference

Controls at a Glance

The control panel is designed for ease in programming. The display window shows time of day, timer and oven functions. Indicator words flash to prompt your programming steps. “U” indicates upper oven is ON and “L” indicates lower oven is ON.



Function Pads

- Press the desired pad.
- Touch the appropriate number pad(s) to enter time or temperature.
- A beep will sound when any pad is touched.

NOTE: Five seconds after entering the number, the time or temperature will automatically be entered. ***If more than five seconds elapse between touching a function pad and the number pads, the function will be cancelled and the display will return to the previous display.***

Number Pads

Use to set time or temperature.

CANCEL Pad

Use to cancel all programming except Clock and Timer functions.

BAKE Pad

Use for conventional baking or roasting.

1. Press **BAKE** pad.
2. Press the appropriate number pads for desired temperature.

See page 7 for additional information.

BROIL Pad

Use for top browning and broiling.

1. Press **BROIL** pad.
2. The first number pad pressed will enter **“HI”** broil. Press the appropriate number pads to set an alternative broil temperature.

See page 9 for additional information.

CLEAN Pad

Use to set self-clean cycle.

1. Press **CLEAN** pad.
2. Press any number pad for “3:00” hours of cleaning, 2, 0, 0 for “2:00” hours or 4, 0, 0 for “4:00” hours.

See pages 12-13 for additional information.

CONVECT Pad

Use for convection baking.

1. Press **CONVECT** pad. Press the appropriate number pads for desired temperature.

See page 7 for additional information.

COOK TIME/STOP TIME Pads

Use to program the oven to start and stop automatically.

1. Press **BAKE** or **CONVECT** pad. Press the appropriate number pads for desired temperature.
2. Press **COOK TIME** pad. Press the appropriate number pads to enter cooking time in hours and minutes.
3. To delay the start of cooking, press **STOP TIME** pad. Press the appropriate number pads to enter the time you want the oven to stop.

See page 10-11 for additional information.

Setting the CLOCK

1. Press **CLOCK** pad.
   - The indicator word TIME will flash in the display.
2. Press the appropriate number pads until the correct time of day appears in the display.

When electrical power is supplied or after a power interruption, the last clock time, before power was interrupted, will flash.

To recall the time of day when another time function is showing, press the **CLOCK** pad.

Clock time cannot be changed when the oven has been programmed for clock controlled oven operations or self-clean.

Setting the TIMER ONE/TWO

Use to set and then signal the completion of a time period up to 12 hours (12:00).

The timers can be used independently of any other oven activity and can be set while another oven function is operating. ***The timers do not control the oven.***

1. Press the **TIMER ONE** or **TIMER TWO** pad.
   - The indicator word TIMER will flash along with # 1 or #2 plus "0HR:00" appears in the display.
2. Press the appropriate number pads until the desired number of minutes or hours and minutes appear in the display.

   Example: To set Timer One for 5 minutes, press the **TIMER ONE** pad and the number 5 pad. After five seconds, the display will show:

Example: To set Timer Two for 1 hour and 30 minutes, press the **TIMER TWO** pad and the numbers 1,3,0 pads. After five seconds the display will show:

NOTE: If both timers are set, the timer with the least amount of time remaining will have display precedence.

3. The timer will chime once when there is one minute remaining. The final minute will count down in seconds.
4. At the end of the time set, the timer will chime four times and "End" will appear in the display. If the timer is not cancelled (see "To cancel" below), "End" will remain in the display and there will be two chimes every 30 seconds for five minutes.

To cancel:

1. Press and hold the appropriate **TIMER** pad. After a slight delay the time of day will reappear.

OR

2. Press the appropriate **TIMER** pad and the "0" number pad. After a slight delay the time of day will reappear.

Notes. . .

- Pressing **CANCEL** pad to cancel the timer will cancel ALL selected oven functions except the timer.
- If you would like to eliminate all the "reminder" chimes, press and hold the **CANCEL** pad for 12 seconds until a beep sounds. (This will not eliminate the initial four chimes.) To restore the reminder chimes, press and hold the **CANCEL** pad for 12 seconds.

OVEN LIGHT Pad

The oven light automatically comes on whenever the oven door is opened. When the door is closed, press the **OVEN LIGHT** pad to turn the oven light on or off. A beep will sound every time the **OVEN LIGHT** pad is touched.

Control Options

Oven Control Lockout

The oven operation controls - Bake, Convect, Broil, and Clean - can be locked in the **"OFF"** position. The Timer and Clock controls can always be used regardless of the lockout.

If an oven function is currently being used, the controls cannot be locked off.

To Set Controls

1. Press and hold the **COOK TIME** pad and the **STOP TIME** pad at the same time for several seconds.
   - The indicator word "OFF" will appear and remain in the display for 15 seconds.
   - If an oven function pad is pressed while controls are locked off, the indicator word "OFF" will reappear in the display for 15 seconds.

To cancel: Press and hold the **COOK TIME** pad and the **STOP TIME** pad at the same time for several seconds. The indicator word "OFF" will appear briefly and then disappear.

Adjusting Oven Temperature

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the thermostat, set the oven temperature 25°F higher or lower than the temperature in your recipe, then bake. The results of the "test" should give you an idea of how much to adjust the thermostat.

To adjust the thermostat:

1. Press the **BAKE** pad.
2. Enter 500° by pressing the number pads "5, 0, 0".
3. Press and hold the **BAKE** pad for several seconds until 00° appears in the display.
   - If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15°, the display will show -15°.
4. Press the appropriate number pads to select the temperature change desired.
   - The oven temperature can be increased up to 35° (+35°) or reduced by as much as 35° (-35°) in 5° increments.
   - Pressing the **BROIL** pad will change the - sign to a positive number or back to a negative number.
5. When you have made the adjustment, press the **CANCEL** pad and the time of day will reappear in the display. The oven will now bake at the adjusted temperature.

It is not necessary to readjust the oven temperature if there is a power interruption. This adjustment will not affect broil or clean temperatures.

NOTE: Do not change the temperature setting more than 10° at a time before testing the oven.

Oven Operation

Baking, Roasting and Convection Cooking

Every oven has its own characteristics. You may find that the cooking times and temperatures vary slightly from your old oven. This is normal.

Oven Vent

When the oven is in use, the area near the oven vent may feel warm to the touch. Do not block the vent opening for best baking results.

The oven vent is located below the control panel on your wall oven.

Oven Fans

A **cooling fan** will automatically turn on during cleaning, broiling and some baking operations. It is used to help keep internal parts on the control panel cool. The fan will automatically turn off when parts have cooled. The fan may continue to operate after the oven has been turned off. This is normal.

A **convection fan** is used to circulate hot air in the oven when the convection feature is selected. It automatically turns on whenever the **CONVECT** pad is pressed and will turn off when **CONVECT** is canceled.

NOTE: The convection fan will automatically stop whenever the oven door is opened.

Setting the Controls for Baking, Roasting and Convection Baking

1. Place oven racks on proper rack positions (see page 8).
2. Press **BAKE** or **CONVECT** pad.
   - The indicator words BAKE or CONV BAKE will flash and three dashes will appear.
3. Press the appropriate number pads for the desired oven temperature.
   - The temperature can be set from 100° to 550° F in 5° increments.
   - After five seconds the oven will begin to preheat. The indicator words ON and PREHEAT will appear in the display and 100° or the actual oven temperature, whichever is higher.
   - The temperature in the display will increase in 5° increments until the oven reaches the preset temperature.
   - When the oven is preheated, the oven will chime and the ON and PREHEAT indicator words will go off. Allow 7-11 minutes for the oven to preheat.
4. At the end of cooking, turn the oven off by pressing the **CANCEL** pad. Remove food from oven. The oven will continue operating until the **CANCEL** pad is pressed.

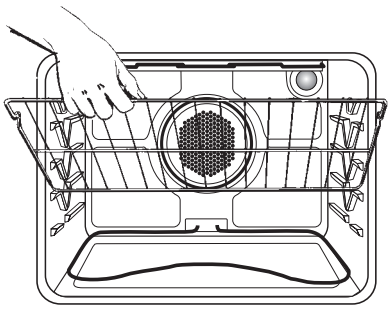
Notes . . .

- If more than five seconds elapse between pressing a pad and pressing a number pad, the display will return to the previous display.
- Whenever the ON indicator word appears in the display, the oven is heating.
- To recall the set temperature during preheat, press the appropriate **BAKE** or **CONVECT** pad. The set temperature will be displayed briefly and then return to the on-going program.
- To change the oven temperature during cooking, press the appropriate **BAKE** or **CONVECT** pad and the appropriate number pads for the desired oven temperature. If you are lowering the temperature below the current oven temperature, the indicator words PREHEAT and ON will appear briefly and the preheat chime will sound.
- ***As a general rule when convection baking, set the oven temperature 25°F lower than the conventional recipe or prepared mix directions.*** Times will be similar to a few minutes less than directions.
- When convection is used to roast meats, roasting times are generally 25-30% less. (Maintain conventional roasting temperature.)
- For additional baking, roasting and convection cooking tips plus a roasting chart with recommended roasting temperatures and times, see ***"Cooking Made Simple"*** booklet.

Oven Racks

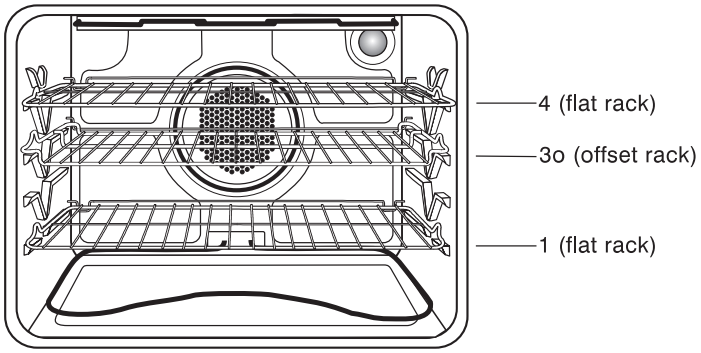
Double Oven - two flat racks and one offset rack plus an additional offset and flat rack for the lower oven are packaged in your oven.

To remove: Pull forward to the "stop" position; lift up on the front of the rack and pull out.



To replace: Place rack on the rack support in the oven; tilt the front end up slightly; slide rack back until it clears the lock-stop position; lower front and slide into the oven.

Rack Positions



Three rack convection cooking.

Rack Position #4o (offset rack on #4):
Most broiling.

Rack Position #3:
Some baked goods.

Rack Position #3o (offset rack on #3):
Most baked goods, pies, cakes and cookies.

Rack Position #2:
Roasting small cuts of meat, cakes in tube or bundt pans, casseroles.

Rack Position #2o (offset on #2):
Roasting, loaves of bread, angel food cake.

Rack Position #1:
Large cuts of meat and turkey, custard pie, dessert souffle.

Multiple Rack Cooking:

Two racks (Convection or conventional cooking):
Cookies use #1 and #4o. Cakes use #2 and #4o.

Three racks (convection cooking only):
Use #1, #3o, #4. (See illustration at left.)

Notes . . .

- The use of the offset rack is denoted in the list above as an "o" after the rack position number.
- Do not cover an entire rack with aluminum foil or place foil on the oven bottom. Baking results will be affected and damage may occur to the oven bottom.

Oven Operation (continued)

Broiling

For best results, use a pan designed for broiling. For additional broiling tips, see ***"Cooking Made Simple"*** booklet.

Setting the Controls for Broiling

1. Place the oven rack on the proper rack positon. (See following chart.)
2. Press the **BROIL** pad.
   - Indicator word BROIL will flash and three dashes will appear.
3. The first number pad pressed will enter **"HI"** broil.
   - The oven has a variable broil feature which means that a lower broil temperature can be selected. To select a lower temperature, press the appropriate number pads for the temperature desired after **"HI"** appears in the display.
   - Five seconds after entering **"HI"** or a temperature, the broil element and fan will come on and the indicator words BROIL and ON will remain in the display. (If a lower temperature is selected, the ON indicator word will cycle on and off with the element.)
4. Preheat five minutes until broil element is red. Cook food according to the following broiling chart. ***Oven door MUST be left open at the broil stop position during cooking.***
5. Press the **CANCEL** pad to turn off oven when food is cooked.

Broiling Chart

Chart time based on a preheated broil element using the **"HI"** setting

Foods	Rack Position*	Minutes/Side (Approx.) 1st Side	2nd Side
Beef			
Steak (1"):			
Medium	4o	9	7
Well	4o	11	8
Hamburgers (3/4"):			
Medium	4o	5	3-4
Well	4o	6	4-5
Pork			
Chops (1/2")	4o	7	5-6
Chops (1")	3	10-11	9-10
Ham Slice	4o	4	2-3
Poultry			
Breast Halves (Bone-in)	3	11-12	9-11
Seafood			
Fish Steaks, Buttered (1")	4o	8-10	(no turning)

*An "o" after the rack number implies that the offset rack should be used.

Note: This chart is a suggested guide. The times may vary with food being cooked.

Notes . . .

- If more than five seconds elapse between pressing the **BROIL** pad and number pad, the oven is not set and the display will return to the previous display.
- **"HI"** is used for most broiling. Use a lower broil temperature when broiling longer cooking foods or thin pieces of food. The lower temperature allows food to cook to the well done stage without excessive browning.
- **A cooling fan will automatically turn on during broiling. If it does not operate, contact an authorized servicer.**
- Expect broil times to increase and browning to be slightly lighter if appliance is installed on a 208 volt circuit.

Clock Controlled Oven Operations

The clock controlled oven cooking feature is used to turn the oven off at a preset time of day or delay the start and then turn off the oven.

The clock must be functioning and set at the correct time of day for this feature to operate correctly.

The feature can be used with either oven cooking or self-cleaning. See page 13 for instructions on delaying the start of a clean cycle.

Setting the Controls

To Start Immediately and Turn Off Automatically:

1. Press the **BAKE** or **CONVECT** pad.

- The indicator words BAKE or CONV BAKE will flash and three dashes will appear.

2. Press the appropriate number pads for the desired oven temperature.

- The temperature can be set from 100° to 550° in 5° increments.
- After five seconds the oven will begin to preheat. The indicator words ON and PREHEAT will appear in the display and 100° or the actual oven temperature, whichever is higher.

3. Press the **COOK TIME** pad. The indicator words COOK TIME will flash and the display will show "0HR:00".

4. Press the appropriate number pads to enter cooking hours and minutes. (Allowable range is 5 minutes to 11 hours and 55 minutes.)

Example: If cooking time selected for convection baking is 2 hours and 30 minutes, the display will show:

After five seconds, the time of day returns to the display.

- The temperature in the display will increase in 5° increments until the oven reaches the preset temperature.
- When the oven is preheated, the oven will chime and the ON and PREHEAT indicator words will go off.

5. At the end of the programmed Cook Time, the oven will shut off automatically and a "chime" will be heard four times and "End" will appear in the display. Press the **CANCEL** pad.

If oven is not cancelled, "End" will remain in the display and there will be one chime every minute for 10 minutes.

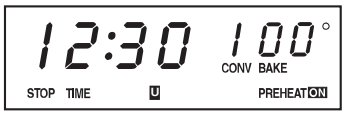
To Delay the Start and Turn Off Automatically:

1-4. Follow preceding steps 1-4.

5. Press the **STOP TIME** pad. Indicator words STOP and TIME will flash. (Display will show the calculated stop time based on the current time of day and the cook time that you entered previously.)

6. Press the appropriate number pads to enter the time you wish the oven to stop. A stop time can only be accepted for later in the day.

Example: If at 10:00 you set the oven for 350° F and 2 hours and 30 minutes of cooking time, the calculated stop time would be "12:30". The display would show:

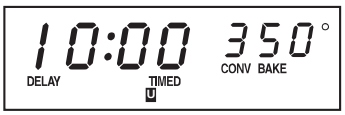


more . . .

Oven Operation (continued)

If you want the stop time to be 1:00, press the number pads "1,0,0". Five seconds later, the display will briefly show the start time of 10:30 along with the indicator words DELAY, START TIME.

After five seconds, the display will return to the current time of day along with the indicator words DELAY, TIMED, and "U" or "L" indicating upper or lower oven.



At the end of the delayed period, the DELAY indicator word will go off and the oven will begin to heat.

7. At the end of the programmed Cook Time, the oven will shut off automatically and a "chime" will be heard four times, "End" will appear in the display. Press the **CANCEL** pad to turn off oven.

   If the oven is not cancelled, "End" will remain in the display and there will be one chime every minute for 10 minutes.

Notes . . .

- If more than five seconds elapse between pressing a function pad and pressing the appropriate number pads, the oven is NOT set and display will return to the previous display.
- The clock controlled feature can be used with only one oven at a time.
- If one oven is set for clock controlled baking, the other oven cannot be set to self-clean.
- To recall the time programmed, press the appropriate time pad.
- To cancel a timed function, hold the **COOK TIME** pad for four seconds. This will only cancel the cook time and stop time, not the set bake temperature.
- Clock controlled cooking is not recommended for baked items that require a preheated oven, such as cakes, cookies, pies and breads. For these foods, place food in preheated oven and set the timer to signal the end of baking time.
- Highly perishable foods such as dairy foods, pork, poultry or seafood are not recommended for clock controlled cooking with a delayed start.

Care and Cleaning

Self-Clean Oven

The self-clean cycle uses above normal cooking temperatures to automatically clean the entire oven interior. While this occurs, a device in the oven vent helps consume normal amounts of smoke. The oven is vented through an opening under the control panel.

NOTE: *Both ovens cannot be self-cleaned at the same time.*

It is normal for flare-ups, smoking or flaming to occur during cleaning if the oven is heavily soiled.

It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

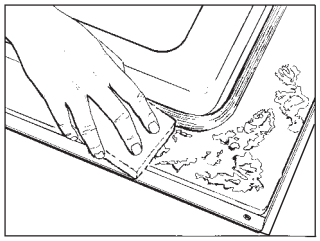
During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.

Do not use commercial oven cleaners on the self-clean oven finish or around any part of the oven as they will damage the finish or parts.

Before Self-Cleaning

Remove broiler pan, all pans and the oven racks from the oven. ***The oven racks will discolor and may not slide easily after a self-clean cycle.***

Clean oven frame, door frame (area outside the door gasket) and around the opening in the door gasket with a non-abrasive cleaning agent such as Bon Ami or detergent and water. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.



To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking, flare-ups or flaming during the clean cycle. For ease of cleaning, the heating element can be lifted slightly (1 to 1-1/2 inches).

Wipe up sugary spillovers and acid spillovers such as lemon juice, tomato sauce or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. ***The porcelain finish may discolor if acid spills are not wiped up prior to a self-clean cycle.***

Setting the Controls for Self-Clean

1. Close oven door.
2. Press **CLEAN** pad.
   - The indicator words CLEAN TIME will flash, the display will show "- - HR - -", and a "U" or "L" indicating upper or lower oven.
3. Press any number pad and "3:00" hours will appear in the display for an average soiled oven.
   - The cleaning time can be varied depending on the amount of soil. Press the number pads 2, 0, 0 to enter "2:00" hours of cleaning for light soil. The number pads 4, 0, 0 will enter "4:00" hours for heavy soil.
   - Five seconds after entering the cleaning time, the oven door will automatically latch and the cooling fan will come on.
   - The indicator words LOCK and ON will come on when the door is latched.
   - The indicator word ON will cycle with the elements as the cleaning temperature is maintained.
4. When the cleaning time has been completed, the indicator words CLEAN and ON will go off. The indicator word LOCK and the cooling fan will remain on until the oven has cooled and the door has unlocked.

After Self-Cleaning

About one hour after the end of the clean cycle, the lock will disengage and the LOCK indicator word will turn off. At this point, the door can be unlocked and opened.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

A white discoloration may appear after cleaning if acid or sugary foods were not wiped up before the clean cycle. This is normal and will NOT affect performance.

Care & Cleaning (continued)

To Delay the Start of a Clean Cycle

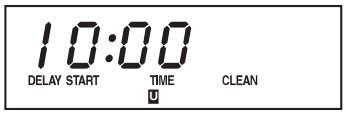
1-3. Follow steps 1-3 on page 12.

4. Press the **STOP TIME** pad. Indicator words STOP TIME will flash in the display and CLEAN, "U" or "L" oven, and the calculated stop time will also appear in the display.

5. Press the appropriate number pads to enter the stop time. A stop time can only be accepted for later in the day.

Example: If at 9:00 you set the oven to clean for three hours, the calculated stop time would be "12:00". The display will show:

If you want the stop time to be 1:00, press the number pads "1,0,0". Five seconds later the display will briefly show the start time and the indicator word DELAY.



After a brief time, the display will return to the current time of day with the indicator words DELAY TIMED CLEAN remaining in the display.

When the oven begins to clean, the indicator word ON and the cooling fan will come on. The indicator word DELAY will go off.

When the clean time has been completed, the indicator words CLEAN and ON will go off. The indicator word LOCK and the cooling fan will remain on until the oven has cooled down and the door has been unlocked.

To Cancel Self-Clean

1. Press the **CANCEL** pad. The door will be locked while the LOCK indicator word remains in the display.

Depending on the length of time the oven had been cleaning, it may take up to an hour for the oven to cool down. When the oven is cool, the door will unlock and the cooling fan will turn off.

Notes. . .

- ***CAUTION:* It is normal for parts of the wall oven to become hot during a clean cycle. Therefore, during a clean cycle, avoid touching the oven vent area, oven door and window.**
- If the oven door is left open, "door" will flash in the display and a signal will beep until the door is closed, or for 5 seconds and the **CLEAN** pad is pressed again.
- **A fan will automatically turn on during the self-clean cycle and will automatically turn off after the clean cycle when the oven has cooled. If it does not operate, contact an authorized servicer.**
- If more than five seconds elapse between pressing the **CLEAN** pad and pressing a number pad, the program will automatically return to the previous display.
- The oven door will be damaged if the oven door is forced to open when the LOCK indicator word is still displayed.
- The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. If the oven is heavily soiled, or if the broiler pan was accidently left in the oven, excessive smoke and odor may occur.
- As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

⚠ Cleaning CAUTIONS:

- **Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.**
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

Cleaning Chart

Parts	Cleaning Procedure
Broiler Pan and Insert	***Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.*** • Place soapy cloth over insert and pan; let soak to loosen soil. • Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. • Broiler pan and insert can be cleaned in dishwasher.
Clock and Control Panel	• To activate "Control Lock" for cleaning see page 6. • Wipe with a damp cloth. Dry thoroughly. • Glass cleaners may be used if sprayed on a cloth first. ***Do Not Spray Directly on the Panel.*** • Do not use other cleaning sprays, abrasive cleaners or large amounts of water on the panel.
Glass - Oven window - Oven door (select models)	• Wash with soap and water or glass cleaner. Avoid using excessive amounts of water which may seep under or behind glass. • Do not use abrasive cleaners.
Metal Finishes - Oven Trim	• Wash with soap and water, glass cleaners, or mild liquid sprays. Avoid using excessive amounts of water. • Remove stubborn soils with nonabrasive cleaners such as Bon Ami* or a baking soda and water paste; rinse and dry. Do not use abrasive cleaners.
Oven Interior	• See pages 12 and 13 for information on the self-clean oven. • To remove occasional spillovers between cleanings, use a plastic, soap-filled scouring pad; rinse well. • Wipe up sugary and acid spillovers such as lemon juice, tomato sauce or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. The porcelain finish may discolor if acid spills are not wiped up prior to a self-clean cycle.
Oven Racks	• Rub with a sponge or cloth using one of the following cleaners: Bon Ami, Soft Scrub or Comet*. Rinse and dry. • For hard to remove soils, use a dampened soap-filled scouring pad. Rinse and dry. • Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.

Cleaning Chart (continued)

Parts	Cleaning Procedure
Plastic Finishes - Door Handle Area	• Wash with soap and water or mild liquid sprays and a soft cloth. Do not use abrasive cleaners or oven cleaners on plastic finishes. • To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth.
Brushed Chrome (select models)	• When cool, wash with soapy water, rinse and buff the surface. • For heavier soil, use a mild abrasive cleaner, rubbing with the grain to avoid streaking the surface. Rinse and buff. • To prevent scratching, do not use abrasive or caustic agents. • To restore luster and remove streaks, follow with Stainless Steel Magic Spray* (Part #20000008)**. ***Chrome will permanently discolor if soil is allowed to bake on.***

* Brand names are trademarks of the respective manufacturers.
** To order direct, call 1-800-688-8408.

Maintenance

Oven Light

Before replacing light bulb, DISCONNECT POWER TO OVEN. Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

To replace oven light:

Use a dry potholder and very carefully unscrew bulb cover and bulb. Replace with a 40 watt, oven-rated appliance bulb. Bulb with a brass base is recommended to prevent fusing of bulb into socket.

Replace bulb cover and reconnect power to oven. Reset clock.

Oven Window

To protect the oven door window:

1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys, or other objects.
3. Do not close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

Before You Call For Service

Check these points if . . .

The oven fails to operate.	•check for a blown fuse or a tripped circuit breaker. •check if oven is properly connected to electric outlet.
Clock, indicator words, and/or lights operate but oven does not heat.	•the controls may have been set incorrectly. •clock controls may be set for a delayed bake function. •the Oven Control Lockout may have been set. (See page 6.)
The oven light and/or clock does not function.	•the light bulb is loose or defective. •check power supply, circuit breaker or fuse. •the oven light does not work during self-cleaning process.
There is a strong odor or light smoke when oven is turned on.	•this is normal for a new wall oven and will disappear after a few uses. Initiating a clean cycle will "burn off" the smells more quickly. Turning on a ventilation fan will help remove the smoke and/or odor. •excessive food soils on the oven bottom. Use a self-clean cycle.
Oven will not activate the self-cleaning process.	•controls may be improperly set. •check if set for delayed start.
Oven did not clean properly.	•oven may need longer cleaning time. •excessive spills were not removed prior to self-cleaning process.
Foods do not broil properly.	•control may be improperly set. •check rack position. (See page 9.) •voltage into house may be low. •broil element was not preheated. •oven door was closed during broiling. Leave door open to first stop position.
Baked food is burned or too brown on top.	•food may be positioned incorrectly in oven. (See "C***ooking Made Simple"*** booklet.) •oven not preheated properly.
Foods bake unevenly.	•the oven may be installed improperly. •check the oven rack with a level. •stagger pans, do not allow pans to touch each other or oven wall. •check instructions for suggested placement of pans on oven rack. (See"C***ooking Made Simple"*** booklet.)
Oven door will not unlock.	•oven may not have cooled to safe temperature after self-cleaning process.

Before You Call for Service (continued)

Oven baking results are less than expected.	•the pans being used may not be of the size or material recommended for best results. (See ***"Cooking Made Simple"*** booklet). •there may not be sufficient room around sides of the pans for proper air circulation in the oven. •check instructions for preheating, rack position and oven temperature. •check oven temperature when convection baking. Decrease conventional baking temperatures by 25° F.
Baking results differ from previous oven.	• oven thermostat calibration may differ between old and new ovens. Follow recipe and use the directions in this guide before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting. (See p. 6 - Adjusting Oven Temperature.)
The cooling fan continues to operate after the oven has been turned off.	• this is normal. The fan will automatically shut off when the oven is cooled.
A fan sound can be heard.	• this is the cooling fan and is normal. The fan will continue to run after use until the oven cools.
Fault Codes	• fault codes are shown in the display as "F" and a number. If a fault code appears in the display and beeps sound, press the **CANCEL** pad. If the fault code and beeps continue after pressing cancel, disconnect power to the wall oven. Wait a few minutes, then reconnect power to the oven. If the fault code and beeps still continue, disconnect power to the wall oven and call an authorized servicer. • if the oven is heavily soiled, excessive flare-ups may result in a fault code during a clean cycle. Press **CANCEL** pad and allow the oven to cool for one hour, then reset the clean cycle. If the fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.

If You Need Service

- Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Maytag Customer Assistance at 1-800-688-9900, USA or 1-800-688-2002, CANADA to locate an authorized servicer.

- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY (last page) for further information on owner's responsibilities for warranty service.

- If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIR® Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-688-9900, USA or 1-800-688-2002, CANADA.**

  U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

  NOTE: When writing or calling about a service problem, please include the following information:
  a. Your name, address and telephone number;
  b. Model number and serial number;
  c. Name and address of your dealer or servicer;
  d. A clear description of the problem you are having;
  e. Proof of purchase (sales receipt).

- User's guides, service manuals and parts information are available from Maytag Appliances Sales Company, Maytag Customer Assistance.

Maytag Wall Oven Warranty

Full One Year Warranty - Parts and Labor

For **one (1) year** from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranties - Parts Only

Second Year - After the first year from the original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

Third Through Fifth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

- **Electronic Controls**
- **Electric Heating Elements:** broil and bake elements on electric cooking appliances.

Canadian Residents

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

Limited Warranty Outside the United States and Canada - Parts Only

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

*The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

What is Not Covered By These Warranties:

1. Conditions and damages resulting from any of the following:
   - **a.** Improper installation, delivery, or maintenance.
   - **b.** Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
   - **c.** Misuse, abuse, accidents, or unreasonable use.
   - **d.** Incorrect electric current, voltage, or supply.
   - **e.** Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
   - **a.** Correct installation errors.
   - **b.** Instruct the user on the proper use of the product.
   - **c.** Transport the appliance to the servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties.

   Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

MAYTAG • 403 West Fourth Street North • P.O. Box 39 • Newton, Iowa 50208

Form No. A/03/00 Part No. 8112P165-60 MAYTAG ONLINE http://www.maytag.com Litho U.S.A .